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**CLAIM SET AS AMENDED**

- 1-11. (Previously withdrawn).
12. (Currently Amended) A laminated cheese food, comprising:
- a multilayer structure produced by piling a plurality of laminated cheese foods, each of said plurality of laminated cheese foods of the multilayer structure having at least three layers, the at least three layers including:
    - two external layers of platy food material containing cheese, and having inherent releasability from external layers of adjoining ones of the plurality of laminated cheese foods when piled; and
    - an intermediate layer of platy food material, wherein the intermediate layer may be formed of a plurality of intermediate layers of platy food material which inherently bond together, the intermediate layer being disposed between and being inherently capable of bonding to the two external layers of platy food material,
  - wherein each of the plurality of laminated cheese foods of the multilayer structure is releasable from the adjoining ones of the plurality of laminated cheese foods of the multilayer structure.
13. (Previously Presented) The laminated cheese food according to Claim 12, wherein the platy food material in the intermediate layer is cheese different from the cheese contained in the platy food material in the external layers in type or colour tone, or is cheese having

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higher maturity, more water or fat, thus being softer, or having lower pH, than the cheese contained in the platy food materials in the external layers.

14. (Previously Presented) The laminated cheese food according to Claim 12, wherein the platy food materials in the intermediate layer contain foods other than cheese which are in a liquid, paste, powdery, solid, or fibrous state.

15. (Previously Presented) The laminated cheese food according to Claim 12, wherein:  
the platy food materials in at least one of the external layers or the intermediate layer contain additives or raw materials for adjusting colour tone, and  
the colour tones of the platy food materials in the external layers or the intermediate layer are the same or different.

16. (Previously Presented) A laminated cheese food package according to Claim 12, the package being formed by wrapping the multilayer structure produced by piling said plurality of laminated cheese foods, each of said plurality of laminated cheese foods having said at least three layers.